

Docket No. 0600-1036  
Appln. No. 10/044,527

AMENDMENTS TO THE CLAIMS:

This listing of claims will replace all prior versions, and listings, of claims in the application:

LISTING OF CLAIMS:

1-36. (canceled)

37. (previously presented) A sweet of boiled sugar exhibiting a rough texture intended for the treatment of halitosis, comprising a crystalline ingredient conferring on it said rough texture, wherein said crystalline ingredient exhibits a particle size of greater than 200 microns and a melting point of greater than 110°C, and wherein said crystalline ingredient is selected from the group consisting of mannitol, maltitol, erythritol, isomalt, anhydrous lactitol, sucrose, lactose, mannose, galactose, xylose and cyclodextrins.

38. (previously presented) The sweet according to claim 37, wherein said crystalline ingredient exhibits a particle size of greater than 400 microns.

39. (previously presented) A method for the treatment of halitosis using a sweet according to claim 37.

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40. (previously presented) A process for the preparation of a sweet of boiled sugar according to claim 37, comprising the following stages:

- cooking a carbohydrate or a mixture of carbohydrates at atmospheric pressure at a temperature sufficient to allow vitrification of the massecuite when it is cooled;

- addition to the massecuite of a crystalline ingredient capable of conferring on the sweet a rough texture intended for the treatment of halitosis, at a temperature below that of the melting point of the crystalline ingredient.

41. (previously presented) The process according to claim 40, wherein the carbohydrate in the mixture of carbohydrates is selected from the group consisting of sucrose and glucose syrup mixtures, sucrose, glucose syrup and water mixtures, maltitol syrups, sorbitol syrups, hydrogenated glucose syrups, mannitol or isomalt and hydrogenated glucose syrups, mannitol or isomalt and maltitol syrups, isomalt and water, isomalt, polydextrose and water, and hydrogenated or nonhydrogenated dextrans.

42. (previously presented) The process according to claim 40, wherein the carbohydrate or the mixture of carbohydrates comprises a maltitol or isomalt syrup.

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43. (previously presented) The process according to Claim 40, wherein the crystalline ingredient capable of conferring a rough texture on the sweet has a mean particle size of greater than 400 microns.

44. (previously presented) The process according to Claim 40, wherein said ingredient is a crystalline polyol.

45. (previously presented) A method for the treatment of halitosis using a sweet prepared by the process of claim 40.

46. (new) A sweet of boiled sugar exhibiting a rough texture intended for the treatment of halitosis, comprising a powdered saccharide conferring on it said rough texture, wherein said powdered saccharide exhibits a particle size of greater than 200 microns and a melting point of greater than 110°C.

47. (new) A process for the preparation of a sweet of boiled sugar according to claim 46, comprising the following stages:

- cooking a carbohydrate or a mixture of carbohydrates at atmospheric pressure at a temperature sufficient to allow vitrification of the masseculite when it is cooled;
- addition to the masseculite of a powdered saccharide capable of conferring on the sweet a rough texture intended for

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the treatment of halitosis, at a temperature below that of the  
melting point of the powdered saccharide.